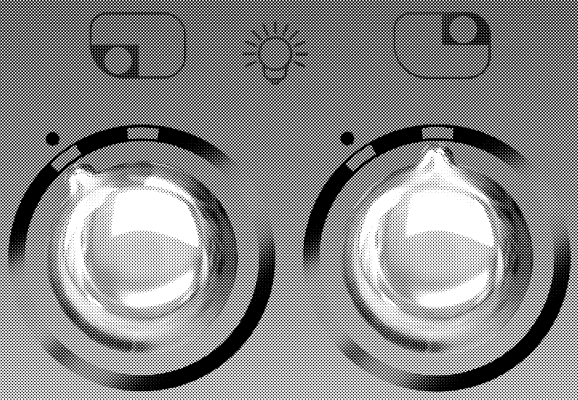
Users Guide & Installation

Range Cooker



CMTG94

LEISURE

welcome

Dear customer

Congratulations on your choice of a Leisure quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified technician in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using - and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Your Customer Service

safety symbols

The use of any appliance and cookers in particular (which use high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:

Where you, other people, toddlers and children are at risk

Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.

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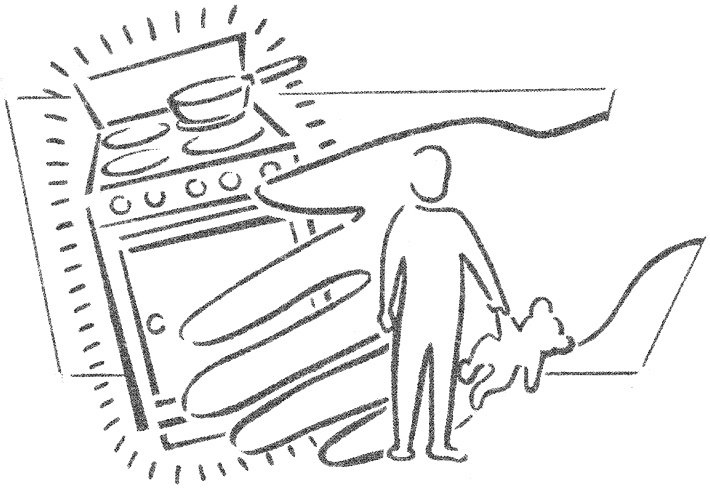
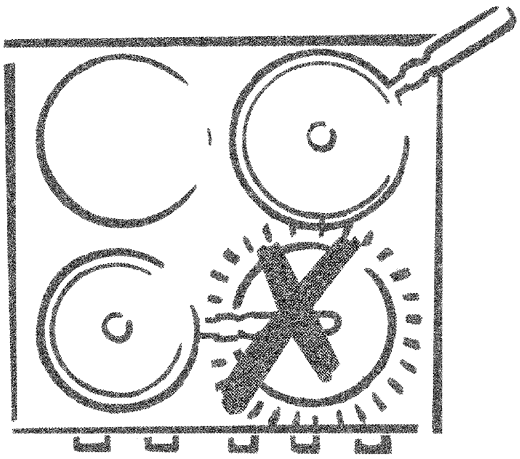


Look after yourself, family and friends

- **Ensure that children are kept away whilst the cooker is in use and until it has cooled as parts become very hot. Don't leave them unsupervised.**
- During use surfaces get hot. Don't touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't store items above the cooker that children may try to reach.



safety in the home

Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Don't use large preserving pans or fish kettles across the hob as this will damage the ceramic hob.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't leave a hob on for long periods when not covered by a pan.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans and/or trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil. As this could result is on increase risk of fire or damage to your cooker.
- Don't use the cooker with glass panels removed.

Don't use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.
- Storage of imflammable materials or liquids in the storage compartment.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.

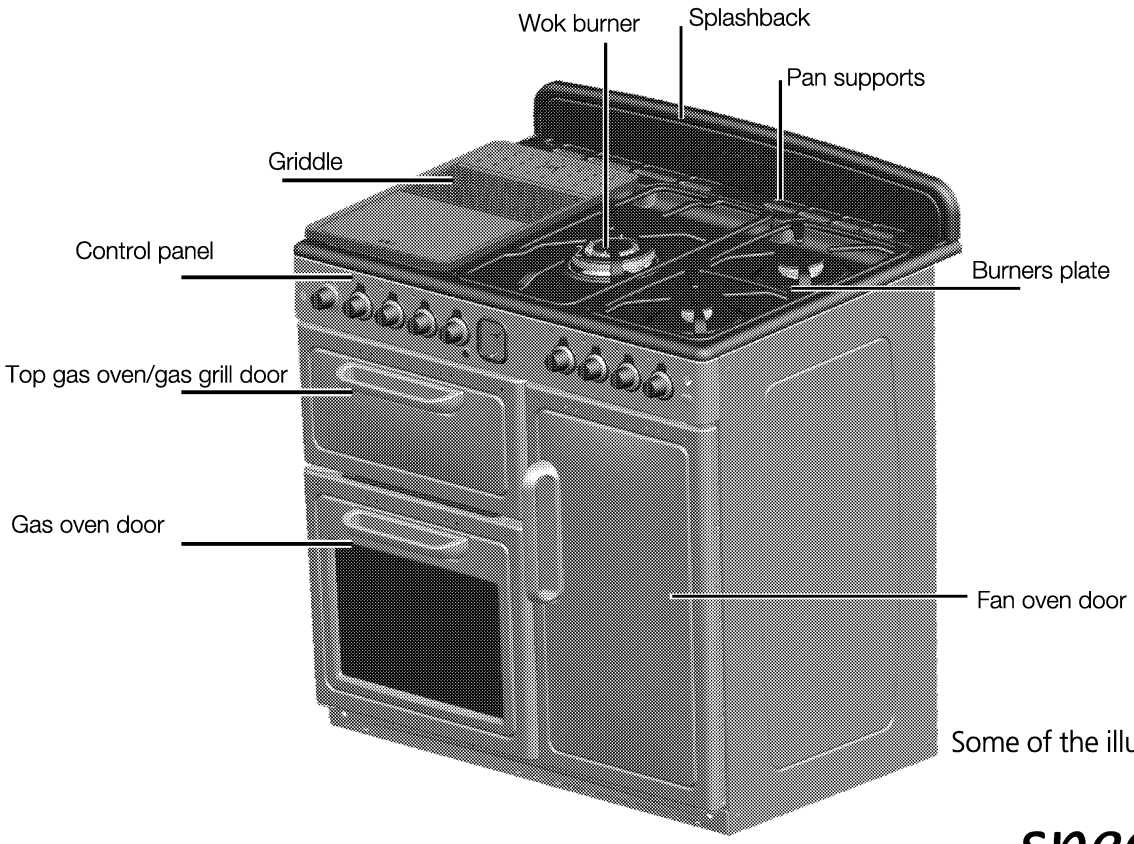
- **Always refer servicing to a qualified appliance service engineer.**

This appliance is only to be used by persons who have been instructed on its use to ensure their safety. Instruction or supervision should be given where necessary. Children should be supervised by a responsible person at all times.

Do not operate hob without pans.

This product is designed only for domestic use.

know your cooker



Some of the illustrated details may vary

specification

External dimensions width x depth x height 900mm x 600mm x 900mm	
Front-right burner	1,0 kW
Rear-right burner	2,9 kW
Front-left burner	2,0 kW
Rear-left burner	2,0 kW
Centre- wok burner	3,6 kW
Supply voltage	220- 240V~ 50Hz
Top oven gas	2,1 kW
Gas grill	2,3 kW
Left hand side gas oven	2,5 kW
Right hand side tall oven wattage	2150 W
Lamp	15 W x 2
Total power (gas)	16.3 kW
Total power (electric)	2200 W

Injector size	Injector marking	
	G 20, 20 mbar	G 30, 28-30 mbar
Rapid burner	115	87
Auxiliary burner	72	50
Semi-Rapid burner	103	72
Wok burner	133	96
Main Oven	110	76
Top Oven	107	74
Grill	113	75

Ignition	Auto electric on all burners
Safety device	Gas valves are lockable

Gas	Supply Pressure	Destination Countries
G20	20 mbar	GB, IE
G30	30 mbar	GB\ IE
G31	37 mbar	GB, IE

I2H AT 20 mbar and I3P AT 37 mbar
I 3B/P 30 mbar
Cat II2H3P, Cat II2H3+,

For Cooker set up condition please refer to rating label

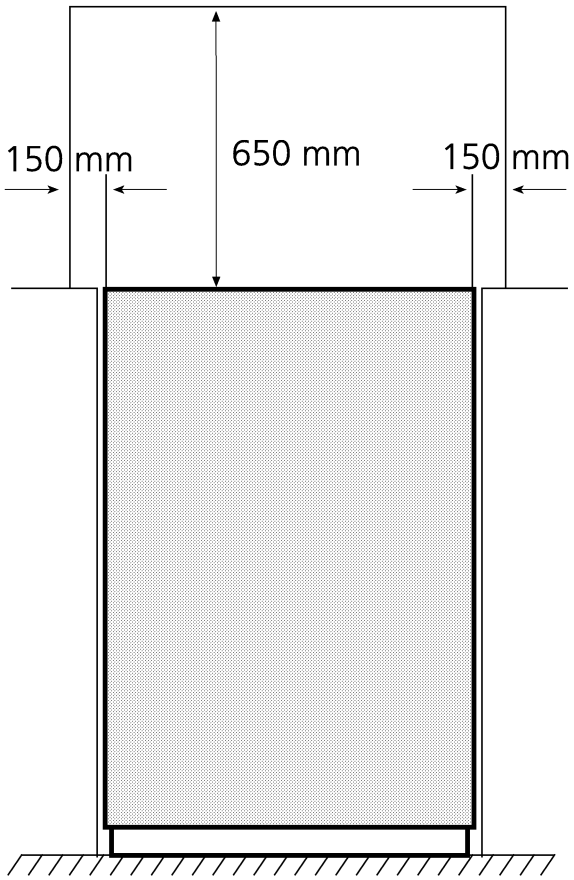
Because we continually strive to improve our products, we may change our specifications and designs without prior notice.

Accuracy

Note that times and temperatures in this book are for guidance only.

location

- The cooker is designed to fit between kitchen cabinets spaced over 900 mm apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.
- Adjacent side walls above the appliance must not be nearer to the cooker than 150mm and should be of heat resistant material. Leave at least 650 mm clearance above the hob.
- Excess steam from the oven is expelled at the rear of the appliance therefore the wall behind the cooker needs to be protected against grease and moisture.



For LP Gas product

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Failure to install appliances correctly is dangerous and could result in prosecution.

ventilation

Natural ventilation is important for the correct functioning of the appliance and your own safety.

Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.

Room considerations and built-in ventilation

The appliance must not be installed in a room without a window or other controllable opening. If it is installed in a room without a door which opens directly to the outside, a permanent opening is required. The size of the free area of a permanent opening must be as follows:

Room volume	Opening
Up to 5m3	100cm2
5m3 to 10m3	50cm2
Above 10m3	None
In cellar or basement	65cm2

These requirements apply for a full cooker equivalent, however if there are other fuel burning appliances in the same room. The regulations in force for the UK should be consulted.

Unpacking

All packing materials, protective film and transit protectors must be removed.

Installers

The appliance must only be installed by a competent person.

In the UK, CORGI registered installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards.

Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

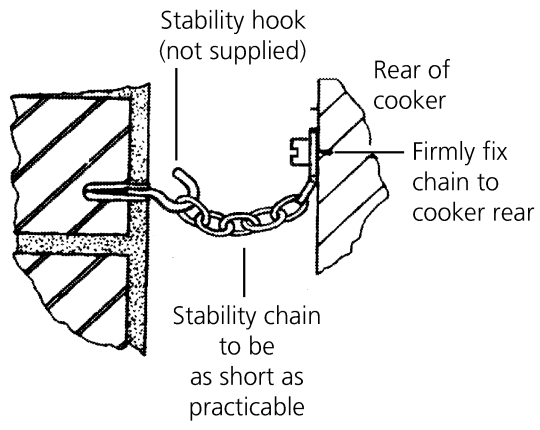
Levelling

The appliance should be located on a level surface. The two front and rear feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front or rear feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

The installation instructions for cooking ranges that are placed on the floor shall state that if the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

Stability Chain

The cooker must be secured by the security chain to the wall or partition behind the cooker.

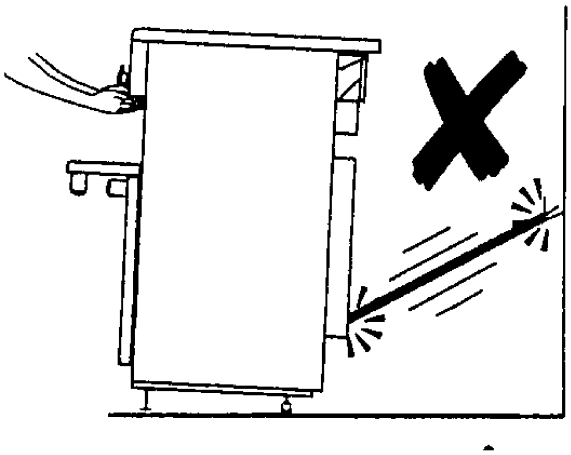


Cooker stability chain for cookers not designed with bracket engagement slot

Moving your cooker

If your cooker is fitted with a flexible hose the cooker can be moved for cleaning. Make sure that the floor covering is firmly fixed or removed to prevent it being disturbed.

TAKE CARE NOT TO STRAIN OR DAMAGE THE GAS HOSE (OR ELECTRICITY SUPPLY CABLE) WHEN MOVING THE COOKER.



Release the stability chain as you ease the cooker out. Don't forget to refit it when you replace the cooker.

Lift the front feet clear off the floor by lifting at the ends of the hotplate fascia.
Do not move by pulling the door handle or knobs.

Move the cooker a bit at a time, checking behind it to make sure that the gas hose has sufficient slack to allow the cooker to move forward as you go along.

When you replace the cooker, again check behind to make sure that the gas hose or cable are not caught or trapped.
Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

Check that the cooker stability chain has been reconnected.

electrical connection

Electrical requirements

Before you insert the plug into the wall socket make sure that the voltage and the frequency shown in the rating label corresponds to your electricity supply.

We recommend that this appliance be connected to the mains supply via a suitable switched and fused socket in a readily accessible position.

Should the mains lead of the appliance become damaged or need replacing at any time, it must be replaced by a special purpose made mains lead which can only be obtained from a Beko Authorised Service Agent.

Warning

This appliance must be earthed

If the fitted moulded plug is not suitable for your socket, then the plug should be cut off and an appropriate plug fitted.

Destroy the old plug, which is cut off as a plug with a bared cord could cause a shock hazard if inserted into a socket elsewhere in the house.

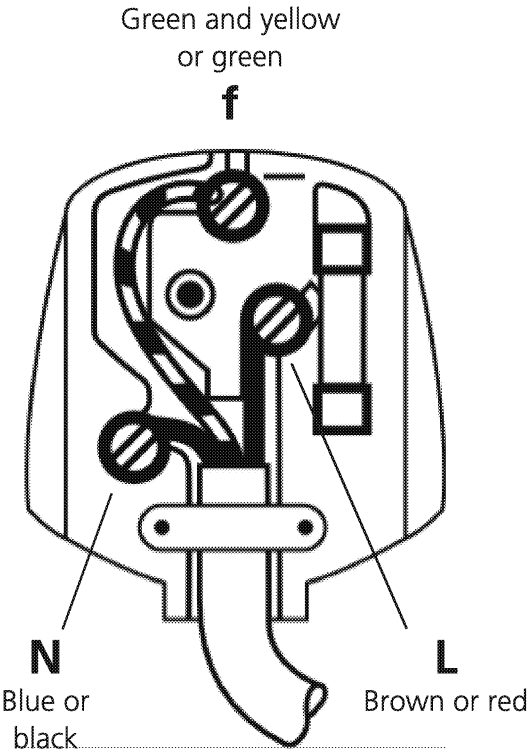
The moulded plug on this appliance incorporates a 13A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

Important
Fitting a different plug

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

1. Connect the green - yellow or green (earth) wire to the terminal in the plug marked 'E' or with the symbol # or coloured green and yellow or green.
2. Connect the blue (neutral) wire to the terminal in the plug marked 'N' or coloured black.
3. Connect the brown (live) wire to the terminal in the plug marked 'L' or coloured red.

With the alternative plugs a 13A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



Mains cable routing

The mains cable should be routed away from the appliance, the ventilation slots and the vent outlet. It should not be obstructed when pushed in to position between the appliance and the wall.

Gas supply

Your oven must only be used on natural gas or LP gas.

Natural Gas

The cooker is designed for UK and Ireland installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommended (Ireland 600 mm).

LP Gas

For flexible connections use a bayonet type hose, suitable for use on LP Gas up to 50 mbar pressure rise. The flexible hose should be coloured black with a red stripe, band or label.

Gas flexible hose

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (the shaded area on the diagram) of the rear of the appliance.

Do not pass the hose through the hot region behind the oven.

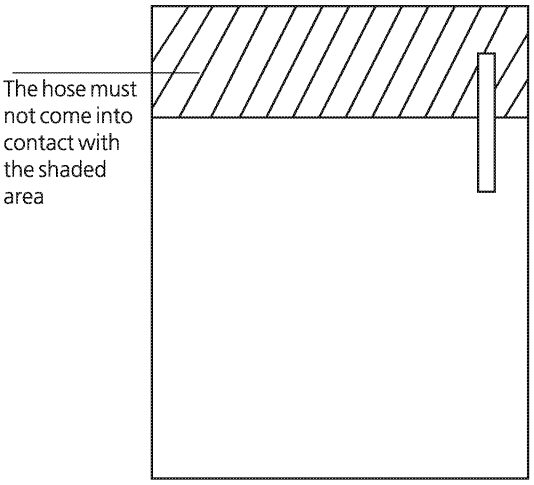
Connection

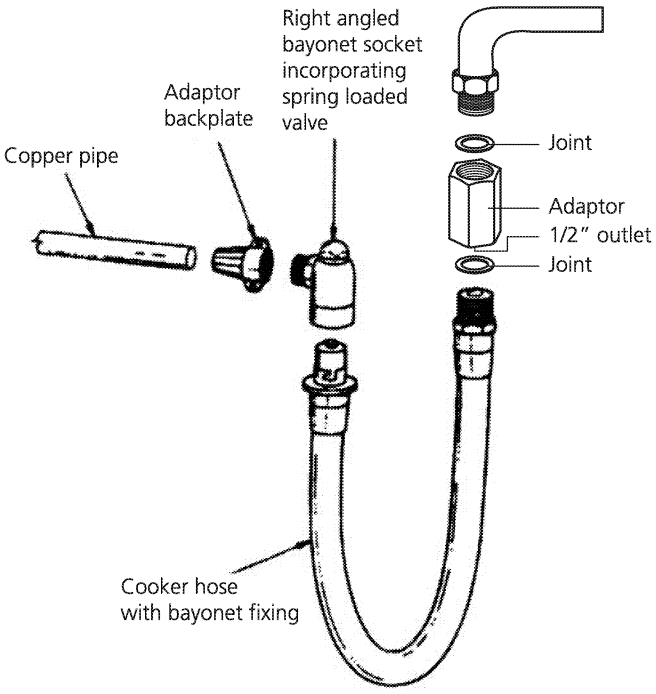
Connect the flexible gas hose to the oven as follows.

1. Use nonsetting gas sealant on the connection to the cooker.
2. Connect to the gas supply pipe at the rear of the cooker (1/2 in BSP).
3. Assemble burner caps and rings fit pan supports in position. (left and right sides)
4. Turn on the gas supply and check for soundness.
5. Light two burners and check that the pressure is correct.

Gas leaks

If you smell gas, turn off all gas controls and extinguish any open flame. Open a window to ventilate the room. Don't touch any electrical switches. Contact your local Gas Supplier immediately.





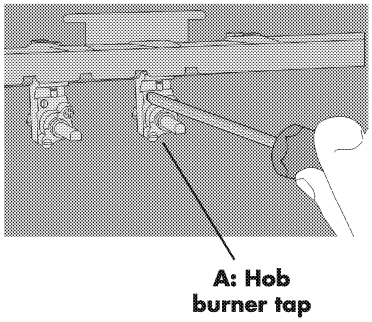
gas conversion

Ensure that the local distribution and adjustment conditions are compatible. Check the rating plate to identify cooker preset condition.

Conversion from natural gas to LPG

The conversion must only be implemented by a qualified engineer.

1. Replace the natural gas orifices by the LPG equivalents.
2. Check gas soundness.
3. Remove the control knobs.
4. Adjust the reduced rates of the burners.

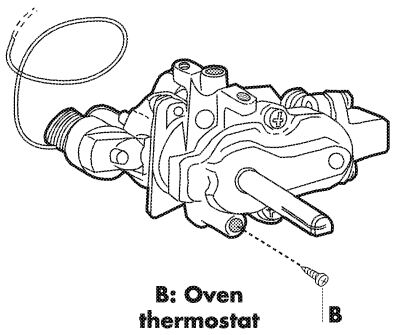


A. Hob burners

* Adjust screw **"A"** 1-1 1/2 turns clockwise to obtain flame length of about 5 mm.
* Adjust each burner separately.

B. Oven burner

* Adjust screw **"B"** 1/2 turn clockwise.
* Set oven thermostat to **"1"**.
* Ignite oven burner.
* Close oven door and wait for thermostat to operate 10-15 minutes (reduced rate).
* Adjust screw **"B"** to obtain a flame length of 2-3 mm (rotation of screw **"B"** clockwise will decrease, anti-clockwise will increase the flame length).



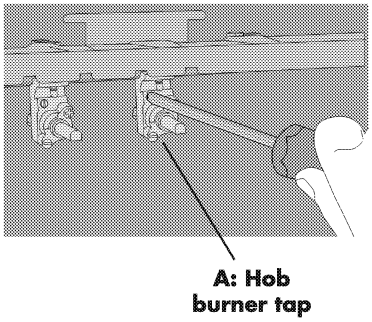
5. Apply the following labels;

* Overstick current rating plate with modified cut out label ensuring serial number is still visible.
* Tick appropriate LPG gas box and fix adjacent to the rating plate label.

Conversion from LPG gas to NG

The conversion must only be implemented by a qualified engineer.

1. Replace the gas orifices by the NG equivalents.
2. Check gas soundness.
3. Remove the control knobs.
4. Adjust the reduced rates of the burners.

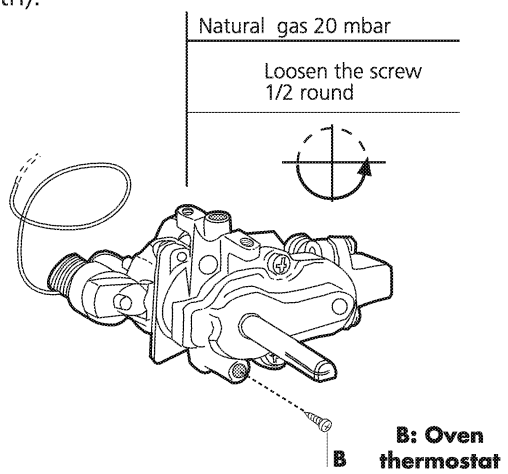


A. Hob burners

* Adjust screw **"A"** 1-1 1/2 turns anti clockwise to obtain flame length of about 5 mm.
* Adjust each burner separately.

B. Oven burner

* Adjust screw **"B"** 1/2 turn anticlockwise.
* Set oven thermostat to **"1"**.
* Ignite oven burner.
* Close oven door and wait for thermostat to operate 10-15 minutes (reduced rate).
* Adjust screw **"B"** to obtain a flame length of 2-3 mm (rotation of screw **"B"** clockwise will decrease, anti-clockwise will increase the flame length).



5. Apply the following labels;

* Overstick current rating plate with modified cut out label ensuring serial number is still visible.
* Tick appropriate NG gas box and fix adjacent to the rating plate label.

Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Grill

Open the grill door. Remove grill tray, wire rack and detachable handle and operate the grill for about 15 minutes.

Oven/s

Remove handy rack, tray and shelf racks and operate the oven at gas mark 8 or 200 for 30 minutes.

Cleaning

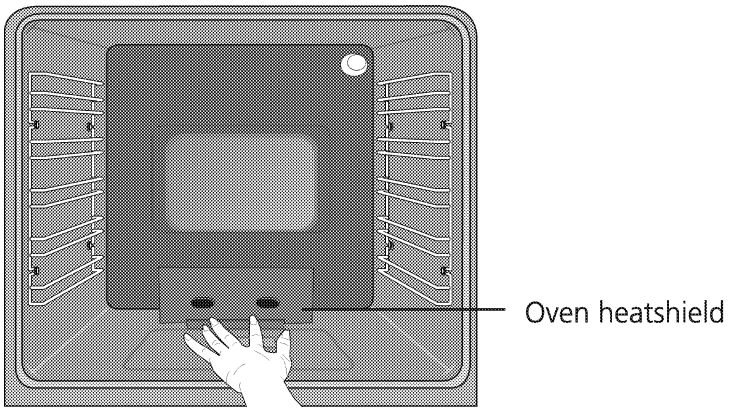
Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 24.

Shelf racks

The shelf racks with a heat deflection sheet should be positioned with the heat deflection sheet at the rear of the oven.

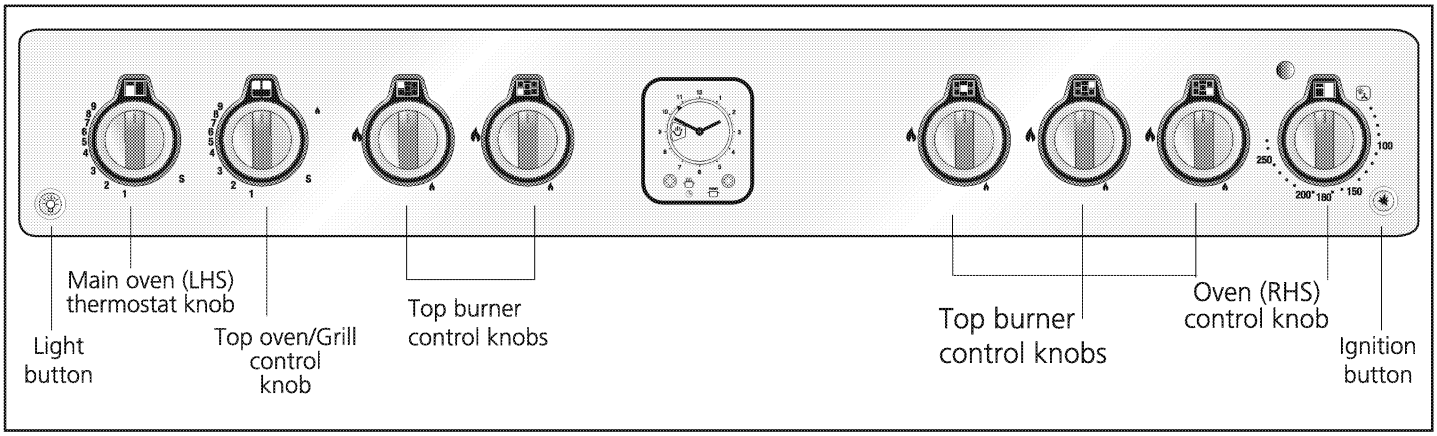
Oven burner heat shield positioning

Before you start using your cooker please ensure the main oven burner heatshield is positioned as shown.



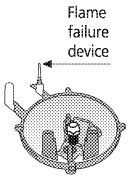
To locate press in the direction indicated above.

operating the hob



Turning on and off

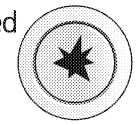
Flame Failure Device
All burners are protected by flame failure devices, if the flames are extinguished for any reason the gas will automatically be cut off.



The burner control knobs have a safety feature.

1 Push the appropriate knob in slightly and turn anti-clockwise to the required setting.

2 While keeping the knob depressed press the ignition button.



3 Keep the knob depressed for 15 seconds after the burner has lit to override the safety device.

After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no ignition occurs, wait for 1 minute and repeat again.
Warning: Do not keep the knob in pressed position more than 15 seconds.

4 To switch a burner off turn the corresponding knob to ●.

- Turning the control knob fully anti-clockwise to the small flame symbol enables you to simmer without accidently switching off.

Ignition button

- Pressing this button provides a spark at all burners, only the one turned on will light.
- If a hob burner doesn't light, press again until it does.

Wok Burner

- The feature of wok burner is rapid cooking.

Especially, it is used for cooking the vegetables and meat pieces that are cut into slices at high temperatures in short time. For this cooking type, a wide and shallow frying pan is used. This frying pan can conduct the heat rapidly, and cook the vegetable pieces at the same temperature. Because of rapid heating and equal distribution of temperature, the vegetable can be crisp. Furthermore its nourishment value can be protected. If required, cooking can be made with a normal pan on the wok burner.

Flame control

- When turning on a hotplate burner, stay and make sure that it has lit, and adjust the flame immediately .
- **Selection of the correct flame height is especially important to safety.** Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the cooker is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway.

The pan supports are not interchangable.

Parts will become hot when the griddle is in use, children must be kept away.

- The griddle fits on a single pan support, front to back. It is designed for cooking food on directly. Don't use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

- Don't put it crossway's - it will not fit properly and will be unstable.

- Always leave space around the griddle for the gases to escape. **Never** fit two griddles side by side. Large pans should also be spaced well apart. The maximum pan base diameter is 22cm (8.5 inches).

- Position the griddle over the hotplate burners resting on a pan support. The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.
- Preheat the griddle for a maximum of 2 minutes before adding food. Leaving it longer may cause damage. The controls can be turned to a lower position simply by turning the control knobs towards the lower position marked with the small flame symbol.
- Only use a Leisure Consumer Products Griddle, use of alternative types could result in a risk to safety.
- Clean with warm soapy water never wash in a dishwasher. Never use any sharp instruments, abrasive cleaners or oven cleaner.
  Otherwise the nonstick surface will be damaged.

Griddle Cooking Chart

- Personel experience will soon familiarize you with the correct setting to use for cooking. As a guide refer to the cooking chart below.
- After cooking allow the griddle to cool before cleaning.

Preheat for 2 minutes before cooking.

Type of food	Heat Setting
Drop Scones	High-Medium-Low
Bacon	High-Medium-Low
Chops	High-Medium-Low
Steak	High-Medium-Low
Burgers	High-Medium-Low
Potato Cakes	Medium-Low
Eggs	Medium-Low
Fish Cakes	Medium-Low

Pan choice

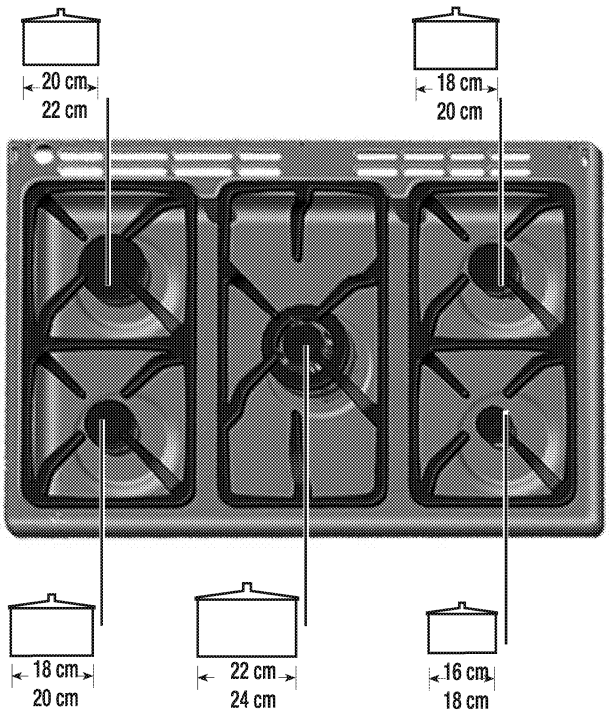
In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

Pan size

For maximum efficiency and safety, use the recommended pan sizes for each burner.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.



deep fat frying

- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

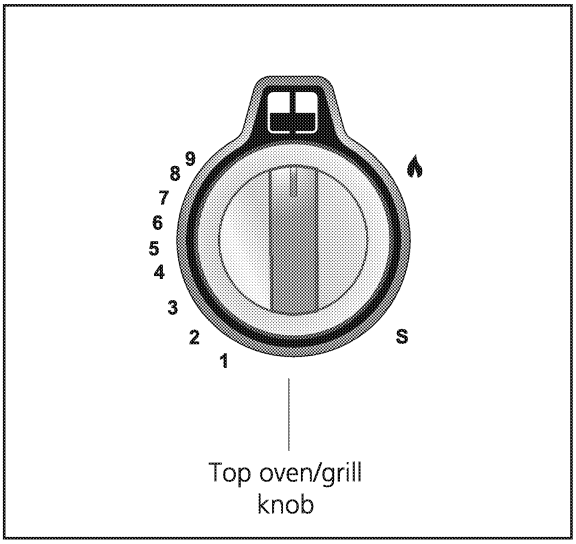
1 Turn off the cooker.
2 Smother flames with a fire blanket or damp cloth.
3 Do not try to remove a burning pan from the hob.

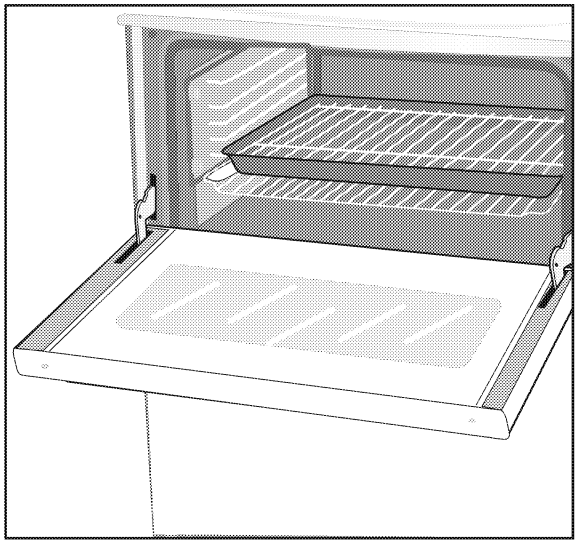
Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

Do not use water on the fire.

Leave the pan to cool for at least 30 minutes.

operating the grill/top oven





Parts may become hot when the grill/top oven is in use, children must be kept away.

When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.

There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

The control knob operates the top cavity as a grill or as an oven depending on whether you turn it clockwise or anti-clockwise.

Using as a grill

The door must be kept open during grilling at all times.

1. Open the door.
2. Position the shelf in a suitable position.
3. Press and turn the control clockwise to the large flame symbol.
4. While keeping it depressed, press the ignition button to light the burner.
5. Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device.
6. Allow the grill to preheat for 5 minutes.
7. To switch off turn the knob anti-clockwise to the ● off position.

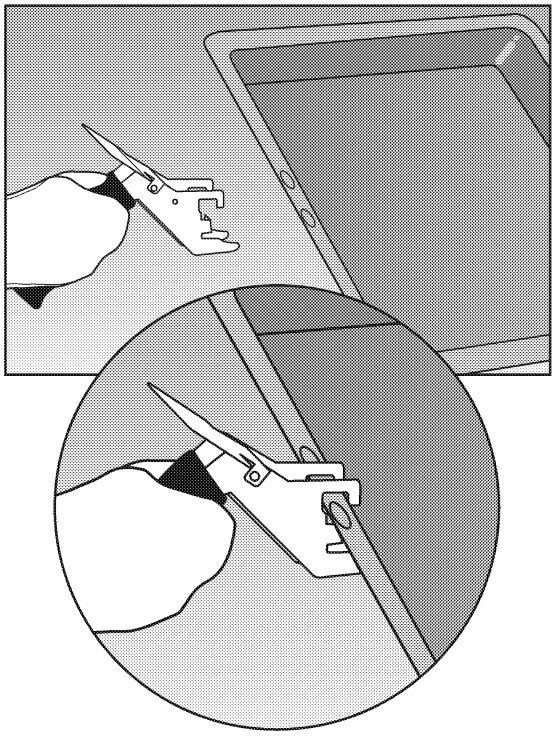
- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
- Do not hold the control in for more than 15 seconds.
- Ensure the food is correctly positioned on the grill pan under the grill burner.
- Oiling the grill rack prevents meat sticking on the wires.
- Do not line the grill pan with aluminium foil. This will result in an increase in temperatures and could result in damage to your cooker or increased risk of fire.
- Always remove the grill pan from the compartment as soon as you have finished grilling, it makes the pan much easier to clean. When grilling, if meat is placed too near the grill burner, the fat may ignite.

Use of grill pan handle

Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The grill pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. If the handle is left in position when grilling, it will get very hot.



Grilling guidelines

Use the following chart for guidelines.
For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

Food	Grill setting	Approximate cooking time
Toasting of Bread products	Full on	3-10 mins
Small cuts of meat, sausages, bacon, etc.	High to Full	15-20 mins
Chops etc. Gammon steaks Chicken pieces	Medium	20-25 mins. Wire rack used in upturned position for chicken.
Fish: Fingers Whole Fillets	Medium	10-20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in breadcrumbs	Medium	15-20 mins.
Pre-Cooked potato products	Medium	15-20 mins.
Pizzas	Medium	12-15 mins. in the base of the grill pan.
Browning of food	Full on	8-10 mins. Dish placed directly on the base of the grill compartment.

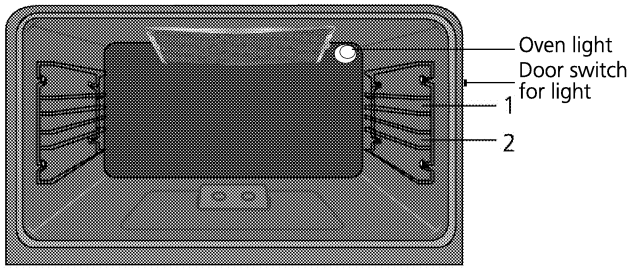
operating the top oven

Using as an oven

1 Open the door.
2 Position the shelf in a suitable position.
3 Press and turn the control anti-clockwise to gas mark 7.
4 While keeping it depressed, press the ignition button to light the burner.
5 Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device.

Rotation of the tray may be required to obtain even cooking.

6 Allow the top oven to preheat for 10 minutes.
7 Set the knob as required or as recommended in the chart
8 To switch off turn the knob clockwise to the ● off position.



Oven light:
When the door open, light is on.

Top oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Food	Gas mark	Cooking time	Shelf position	Preheat	Gas mark
Beef	4 - 6	25-30 mins per 450g + 30 mins	2	10 mins	7
Lamb	4 - 6	25-30 mins per 450g + 30 mins	2	10 mins	7
Pork	4 - 6	30-35 mins per 450g + 30 mins	2	10 mins	7
Poultry	4 - 6	25-30 mins per 450g + 25 mins	2	10 mins	7
Casseroles	2 - 3	1.5-2 hours, dependant on quantity	2	10 mins	7
Fruit cake	2 - 3	Dependent on size	2	No	
Small cakes	3 - 4	10-15 minutes	2	10 mins	7
Victoria sandwich	4 - 5	20-25 minutes	2	No	

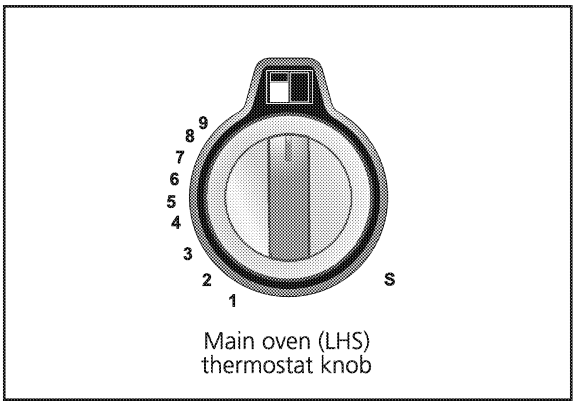
'S' (Slow) cooking

The 'S' setting is a low temperature setting. You can cook on 'S' throughout, or use a 30 minute 'boost' period at gas mark 6 and then 'S' cook.
When roasting joints, poultry or pot roasting, always cook at Mark 6 for 30 minutes at the beginning of the cooking period.

Guide to thermostat settings

Because there are different ways of recording oven temperatures no direct conversion can be given from Gas Mark to temperature measured in the oven. The following chart shows the relationship between Gas Mark and the commonly used temperatures.

Gas Mark	Oven heat	Temperature
S, 1/4, 1/2	Very cool	105°C - 120°C 225°F - 250°F
1	Cool or slow	135°C 275°F
2	Cool or slow	150°C 300°F
3	Warm oven	160°C 325°F
4	Moderate	175°C 350°F
5	Fairly hot oven	190°C 375°F
6	Hot oven	200°C 400°F
7	Hot oven	220°C 425°F
8	Very hot oven	230°C 450°F
9	Very hot oven	240°C 460°F



Main oven (LHS) thermostat knob

The clock must be set to the current time before LHS main oven can be operated

Parts may become hot when the oven is in use, children must be kept away.

There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

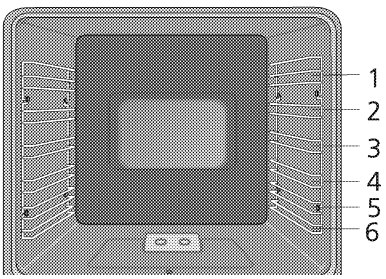
1 Open the door.
2 Adjust the shelves to the positions required.
3 Press and turn the control anti-clockwise to gas mark 7.
4 There is an automatic ignition system which starts clicking when the oven is turned on and stops when the oven burner lights.
Please note the main oven will not work until the clock has been set to the current time.
5 Close the door.
6 Allow 10 minutes for pre-heating.
7 Set the knob as required or as recommended in the chart.
8 To switch off turn the knob clockwise to the ● off position.

- If the burner doesn't light the first time, restart the ignition once or twice again by turning off and on the knob. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.

- Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.
- Check food is thoroughly cooked and is piping hot.
- Do not heat an unopened glass or metal container in the oven.
- Do not allow spillovers to accumulate as these may present a fire hazard.
- The oven has several openings and vents designed in. They must not be blocked or covered.
- Do not use aluminium foil on the oven bottom.

Light button

Switches the oven light on or off.



Shelf levels

Oven temperature chart

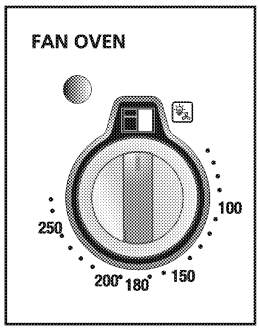
This chart is for guidance only, follow food manufacturers recommendations whenever available.

Food	Gas mark	Cooking time	Shelf position	Preheat	Gas mark
Beef	4 - 5	25-30 mins per 450g + 30 mins	4	10 mins	7
Lamb	4 - 5	25-30 mins per 450g + 30 mins	4	10 mins	7
Pork	4 - 5	30-35 mins per 450g + 30 mins	4	10 mins	7
Poultry	4 - 5	25-30 mins per 450g + 25 mins	4	10 mins	7
Casseroles	2 - 3	1.5-2 hours, dependant on quantity	3- 4	No	
Fruit cake	2 - 3	Dependent on size	2-3	10 mins	7
Small cakes	4 - 5	15-20 minutes	2-3	No	
Victoria sandwich	4 - 5	22-28 minutes	4	10 mins	7

operating the fan oven (RHS)

1 Turn the oven on by rotating the oven control knob clockwise.

2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.



3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.

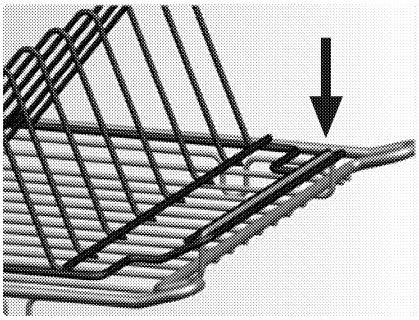
4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

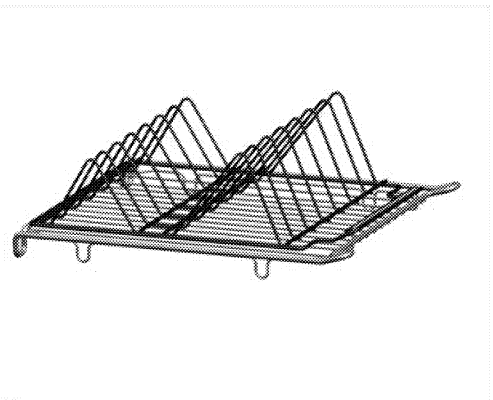
Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

- Check food is thoroughly cooked and is piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

Plate warming rack

Please be sure that plate warming rack is mounted to the inner rack (see fig.).

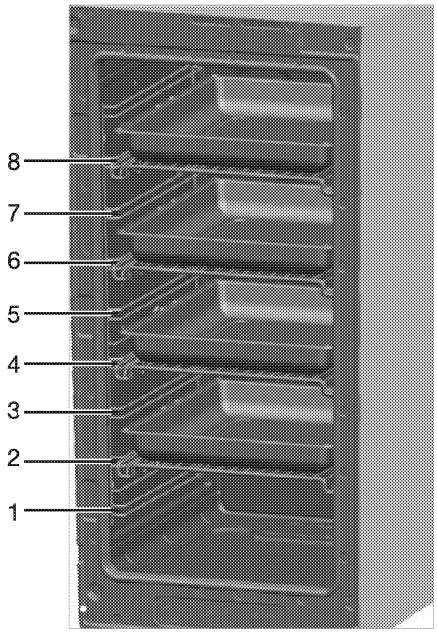




Shelf positions

Important
Level 1 is the bottom level in the oven.

Recommended cooking levels:
For 1 tray use 6th level.
For 2 trays use 4 and 6th levels.
For 3 trays homogeneous cooking use 2-4-6 levels.
For 4 trays cooking use 2-4-6-8 levels. For 8 th level please cook more than 2-4-6 trays.



Fan oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

Description	**Celsius °C**	Fahrenheit °F
Cool	70	150
	80	175
	100	200
	110	225
Slow	120	250
	140	275
	150	300
Fairly hot	160	325
	180	350
Hot	190	375
	200	400
Very hot	220	425
	230	450

Food	Cooking temperature °C	Time	Shelf position
Beef	160-180	20-25 mins per 450g +20 mins	4
Lamb	160-180	25 mins per 450g + 25 mins	4
Pork	160-180	25 mins per 450g + 25 mins	4
Poultry up to 4kg (8lbs)	160-180	18-20 mins per 450g + 20 mins	4
Poultry up to 5.5kg (12lbs)	150-160	14-16 mins per 450g + 20 mins	4
Casseroles	140-150	1.5-2 hours dependent on quantity	4
Fruit cake	130-140	Time dependent on size	6
Small cakes	160-180	20-25 mins	6
Victoria sandwich	160-180	20-25 mins	6

Important
The values specified have been determined in the laboratory tests.
For all type of cooking, **10 minutes** preheating is required for increasing cooking performance.

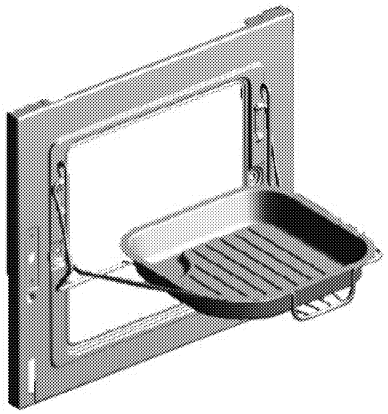
The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the ovens's wire shelves. Other containers should be placed centrally.

Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 350x275mm.

When the ovens are on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.



Handyrack

The handyrack fits on the oven door. Food cooking on it is easy to attend to, because it's accessible when the door is open. It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

To fit the Handyrack, locate one side of it on the door bracket, then spring the other side out to clip it onto the other bracket.

The maximum weight which can be held by the Handyrack is 5.5 kg (12lb).

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position of the oven.

When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position of the oven.

The roasting tray supplied with the oven fits into the Handyrack.

When the handyrack tray is in use always open and close the door carefully to prevent spillage of hot liquids.

Do not allow excessive amount of hot liquids to accumulate in the handyrack tray, otherwise spillage on the lower shelf positions could occur during opening and closing of the door.

Do not allow children to sit on the handyrack when the door is open.

The door, handyrack and tray get hot during oven operation keep children away whilst the cooker is in use.

Always ensure the oven door is left closed to prevent accidental contact with the handyrack.

Use good quality oven gloves whenever handling the roasting tray.

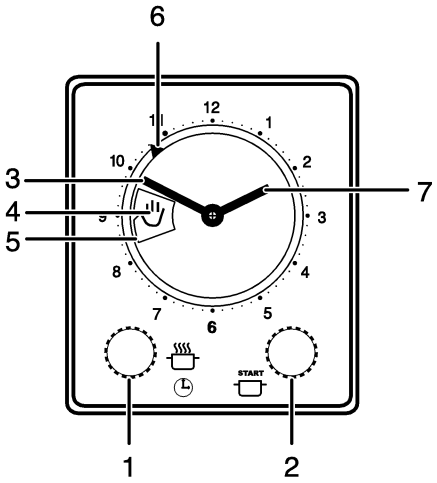
Tips for cooks

Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.

To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.

If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.

Put dishes which may boil and spill over during cooking, on a baking tray.



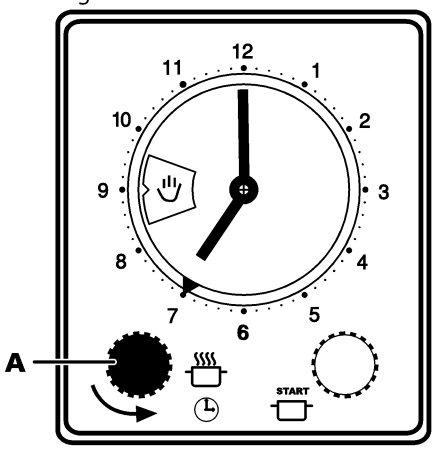
1.Clock/cook time setting knob
2. Start time setting knob
3. Minute hand
4. Manual symbol (✋)
5. Display window
6. Start time indicator (◀)
7. Hour hand

Set time

The clock will operate when the appliance is switched ON at the wall.

To set, **push in** and turn setting knob (A) anticlockwise until the right time of day is displayed,
e.g. 7 a.m. as Fig.1.

Figure 1



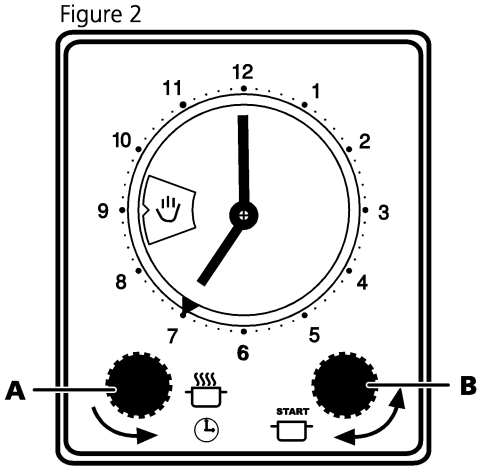
Adjust to manual cooking

Ensure the time of day has been set as above. **Push in** and turn setting knob (B) in either direction until the start time indicator (F) lines up with the hour hand of the clock.

Turn setting knob (A) anti-clockwise, **without pushing it in** until the manual symbol (✋) can be seen in the display window as Fig. 2.

The oven temperature controls can now be operated as required. The oven indicator neon will glow.

Figure 2



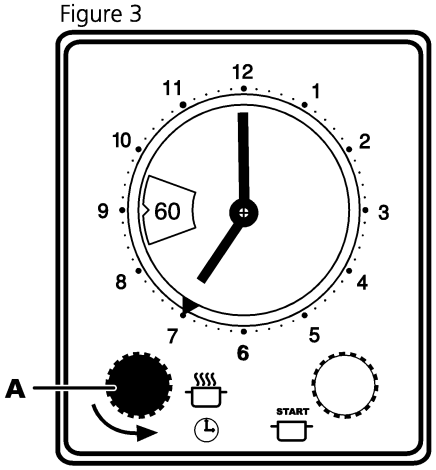
Minute minder

Turn setting knob (A) anti-clockwise, **without pushing it in**. The selected minutes can be seen in the display window, e.g. 60 minutes as Fig. 3.

A period of up to 3 hours (180 minutes) can be timed using the minute minder. The minute minder cannot be used when an automatic programme has been set on the oven timer.

At the end of the set time a continuous bell will sound for up to 6 minutes. The oven will turn off.

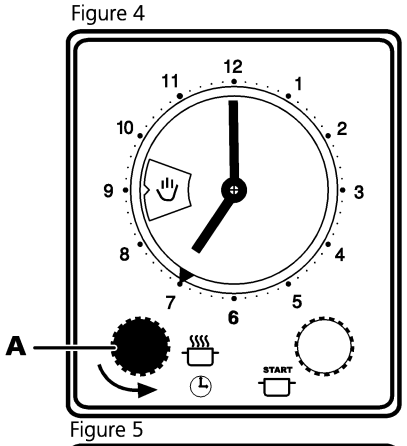
Figure 3



To Cancel the minute minder

Turn setting knob (A) anti-clockwise, **without pushing it in** until the manual symbol appears (✋) in the display window as Fig.4.

Figure 4



Set the oven timer

When using the oven timer for the very first time, it is advisable to let it operate while you are at home. The timer can be checked to show that it is operating correctly, you will then feel confident to leave a meal to cook automatically in the future.

Switch the oven ON and OFF automatically

1) Make sure the electricity supply is switched ON.

2) Ensure the clock shows the correct time of day and the appliance is set in manual.
Adjust as necessary as Fig. 5.

3) Place food in oven.

4) To set the length of time you want the food to cook; turn setting knob (A) anti-clockwise, **without pushing it in**, until the required cooking period can be seen in the display window e.g. 165 minutes (2 hours 45 mins) as Fig. 6.

5) Set the start time, by **pushing in** and turning setting knob (B) in either direction until indicator (◀) (F) lines up with the time you want the food to start cooking.

6) Turn the oven temperature control to the required setting. The oven indicator light should be OFF.

7) When automatic cooking starts the oven indicator neon will remain on whilst reaching temperature and will then turn ON and OFF showing that the oven temperature is being maintained.

8) The start time indicator (F) will move with the hour hand of the clock until the length of cooking time is complete. A bell will sound which can be cancelled by turning setting knob (A) anti-clockwise **without pushing it in**, until manual (✋) symbol appears in the display window as Fig.8. (🚫) symbol is switching off the oven and cancel the alarm sound

9) The maximum cooking time on automatic is 3 hours.

Figure 5

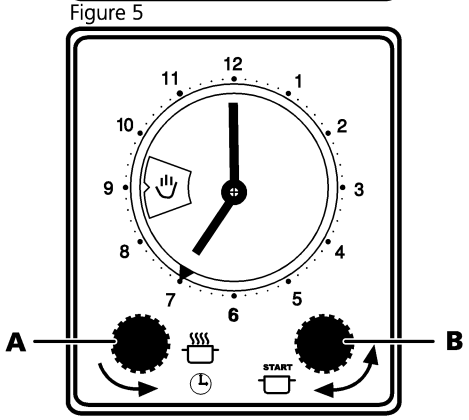


Figure 6

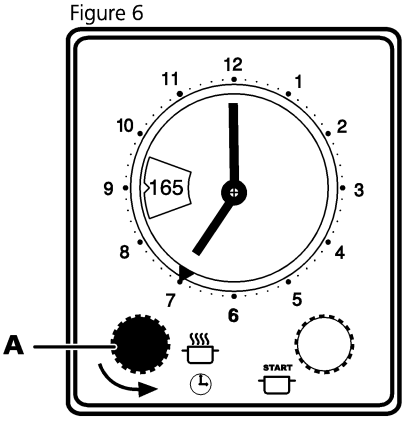


Figure 7

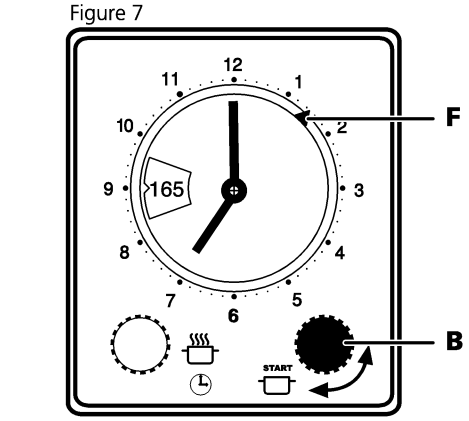
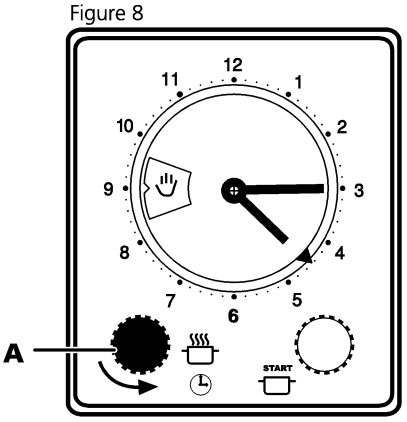


Figure 8



Set the timer to switch OFF automatically

1) Make sure the electricity supply is switched on.

2) Ensure the clock shows the correct time of day and the appliance is set to manual. Adjust as necessary.

3) Place food in oven.

4) To set the length of time you want the food to cook; turn setting knob (A) anti-clockwise, **without pushing it in**, until the required cooking period can be seen in the display window, e.g. 120 minutes (2 hours) and Fig. 9.

5) Turn the oven temperature control to the required setting. The oven ind icator neon should glow.

6) The oven indicator neon will remain on whilst reaching temperature and will turn ON and OFF showing that the oven temperature is being maintained.

7) The start time indicator (F) will move with the hour hand of the clock until the length of cooking time is complete. A bell will sound which can be cancelled by turning setting knob (A) anticlockwise, **without pushing it in**, until the manual symbol (✋) appears in the display window as Fig. 10.

Figure 9

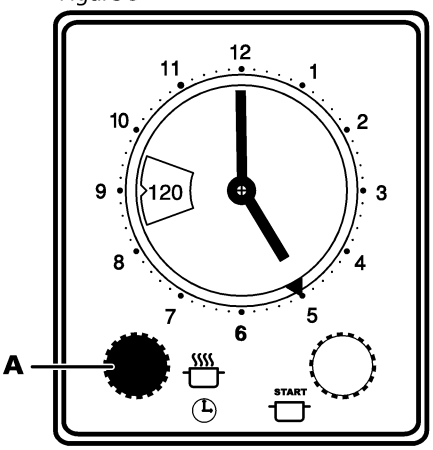
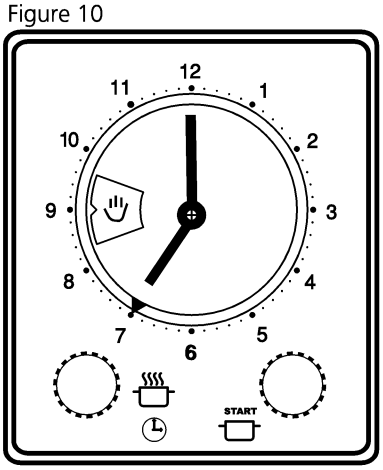


Figure 10



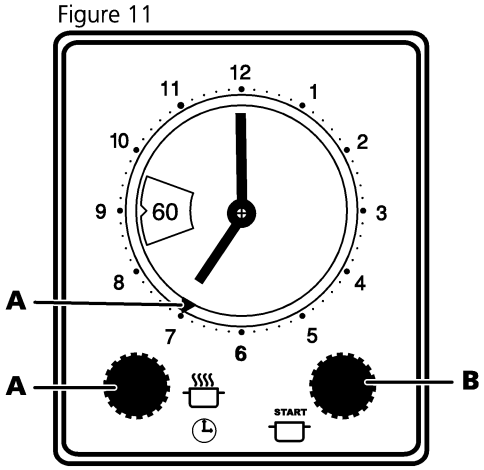
Return the appliance to manual or to cancel an automatic program

Turn the oven temperature control OFF. Ensure the start time indicator (◀) (F) lines up with the hour hand of the clock by **pushing in** and turning in either direction, setting knob (B). Fig. 11.

The manual symbol (✋) should be displayed in the window by turning setting knob (A) anticlockwise, **without pushing it in**.

Turn the oven temperature control ON to check that the oven operates manually. The oven indicator neon should glow.

Figure 11



Things to note

The delay time plus the cooking time MUST NOT exceed 11 hours and 30 minutes.

Turn OFF at the mains before cleaning.

- Before switching on again ensure that all controls are in the OFF position.
- **Make sure that the oven, grill and hobs are sufficiently cool before you start cleaning.**
- Never mix different cleaning products as different active ingredients may react with unforeseen results.

Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

Burners

The pan supports can be removed and the top burner plate can be cleaned with soapy water and rinsed with a dry cloth.

Wash and rinse the gas burner caps and the pan supports with soapy water. Never wash them in a dishwasher. For the dirt and stains on the burner heads that does not wash off, use a proprietary metal surface cleaner.

Hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

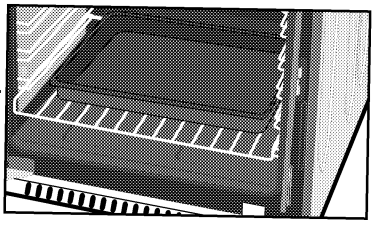
Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Grill interior

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

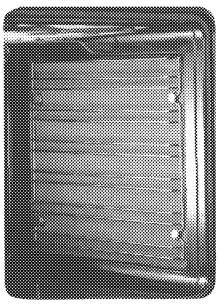
Oven interior



Remove the rod shelves for washing in the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven.

Catalytic liners should never require cleaning if very hot temperatures are used regularly.

If your oven contains a steel rack; To clean the steel rack, unscrew the 4 screws. After cleaning, assemble the steel rack back to the oven body again.



Grill / Oven doors

Wipe over the door outer panels with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal. Ensure that the door seal is dry after cleaning. Do not lift the door seal.

The door is secured by screws please check the assembly. Clean as above, but do not use household detergents, bleach, scouring pads or rust removers. Reinstall the glass panels carefully preventing sudden shocks.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

*** For main oven: The inner glass is low emissive glass for maximum efficiency and the printed surface must face outwards.**

If the cooker does not work

If the appliance does not operate check whether:

- The power supply is on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The temperature control has been set correctly.
- The main oven will not light has the clock been set.
- Check your electric power supply earthing system.
  This cooker must be earthed if in doubt consult a qualified electrician.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Performance characteristics when in use

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal** - see page 10.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

replacing the oven lamp

Switch off at the mains.

1 Remove the glass cover of the lamp by turning it anti-clockwise.
2 Remove the bulb by turning it anti-clockwise.
3 After installing the correct bulb, reinstall the glass cover.

Replacement light bulbs can be easily obtained from a good local electrical or DIY store.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

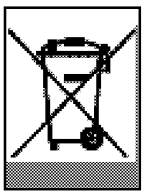
If you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Recycling



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment.
For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human heath due to the presence of hazardous substances.

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexpert installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a CORGI (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: _____ Serial No: _____

Retailer: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland		**Republic of Ireland**	
Fridges & Freezers	0845 600 4903	All Refrigeration,	01862 34 11
Electric Cookers	0845 600 4921	All Cookers,	
Gas & Dual Fuel Cookers	0845 600 4921	Washing Machines	
Washing Machines & Dishwashers	0845 600 4906	& Dishwashers	

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturer's guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.

Tel: 0845 600 4911 e-mail: service@leisurecp.co.uk

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